



## PRIVATE CELLAR

### Clos Cantenac, Grand Cru St Emilion 2008

Having launched their new jewel to a sell-out crowd last year with their delicious 2007 vintage, Martin Krajewski and Marcus le Grice are very excited to be unveiling their gorgeous second vintage, the more auspicious 2008, at our London tasting this September.

2008 was not an easy year for the vigneron: a cool spring led to uneven flowering in June, with vines suffering both “coulure” and “millerandage” (flowers aborting and poor fruit set), which in turn presaged a reduced yield. July was hot, bringing both hope of a fine vintage as well as allowing the fruit to develop thick skins, which they turned out to need in a cool, damp August when nature did little to help them along. However, as we have witnessed so often in recent years, when everyone was despairing of harvesting anything decent, a high pressure system moved in during September giving dry, sunny conditions with northerly winds right through until the end of October, allowing the vignerons to wait for the optimum time to harvest. The result is wines with deep colour from their thick skins, a striking freshness from the long, cool ripening season and ripe, silky tannins.

Always Merlot dominated, as one would expect in St Emilion, Clos Cantenac nevertheless has a fair amount of both Cabernets in the vineyard and they are not afraid to use them generously. In 2008 the Merlot was so balanced, rich and superb that they decided to make Clos Cantenac from 100% Merlot, whilst the Petit Cantenac has just 10% Cabernet in the blend (compared to 30% in 2007). The Clos Cantenac name is already causing a stir amongst the wine critics and can only become more famous and sought-after. Yields were down in 2008 so don't miss out on the opportunity to add this wine to your collection.

Nicola Arcedeckne-Butler MW  
September 2010

Prices are £ per case, in bond London  
Case sizes as marked



**Petit Cantenac, Grand Cru St Emilion 2008**  
*90% Merlot, 7% Cabernet Franc, 3% Cabernet Sauvignon*  
*aged in 50% new and 50% second year French oak barrels*

Per 6 bottles     £68  
Per 3 magnums    £74

Vibrant red-black to a firm rim, with a gorgeous, inviting, sappy nose of warm red fruits, some vanillin and a distant hint of crème pâtissier. On the palate it is more closed with crunchy red and black fruits, supple and creamy in the background with a subtle hint of spice, a lovely zip of ripe tannins and a long juicy finish. Attractive and approachable already, you will be rewarded by waiting for a couple of years. From 2013



**Clos Cantenac, Grand Cru St Emilion 2008**  
*100% Merlot aged in 75% new and 25% second year*  
*French oak barrels*

Per 6 bottles     £123  
Per 3 magnums    £129

Dense red black right to a firm rim, with a classic Merlot / St Emilion nose of warm sappy red fruits, tarry and spiced and dense – almost velvety. Substantial red and black fruits on the palate, more substantial than the Petit Cantenac, with intense ripe tannins behind, tar, spice and distant new oak notes going to a long, tightly fruited finish. Delicious. From 2014

**Clos Cantenac 2008 - En Primeur Offer**



**Order Form  
Clos Cantenac 2008**

Wine	Bottles per case	£ per case under bond	No. of cases required	£ Total
Petit Cantenac, Saint Emilion Grand Cru 2008 BOTTLES	6	£68		
Petit Cantenac, Saint Emilion Grand Cru 2008 MAGNUMS	3	£74		
Clos Cantenac, Saint Emilion Grand Cru 2008 BOTTLES	6	£123		
Clos Cantenac, Saint Emilion Grand Cru 2008 MAGNUMS	3	£129		
Total:				

**Please note that these wines will be available for delivery before the end of this year and may therefore be purchased duty paid at £91.80 per case of six for the Petit Cantenac and £156.43 per case of six for the Clos Cantenac. To avoid the increase in VAT to 20% in January 2011, please let us know if you would like to purchase your wines duty paid at the time of placing your order.**

**Payment Details**

I enclose a cheque for the amount of £ \_\_\_\_\_ made payable to Private Cellar Ltd.

Please charge my credit card number: \_\_\_\_\_  
(Visa, MasterCard, Switch, Maestro)

Start Date: \_\_\_\_\_ Expiry Date: \_\_\_\_\_ Security No: \_\_\_\_\_

Issue No: \_\_\_\_\_ Signature: \_\_\_\_\_

**Delivery and Account Address Details**

Name: \_\_\_\_\_

Address: \_\_\_\_\_

\_\_\_\_\_ Post Code: \_\_\_\_\_

Daytime Telephone Number: \_\_\_\_\_

Payment is due with order and these wines will be shipped this autumn.

Please indicate what you would like us to do with your wines when they arrive:

Please store my wines under bond with Private Cellar Reserves Ltd

Please deliver my wines to my account address\*

\* Please note that Duty, VAT & onward UK delivery are payable when your wines are released from bond.



For our full terms and conditions, please visit [www.privatecellar.co.uk](http://www.privatecellar.co.uk)

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